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L12: Entry 4 of 6

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Aug 28, 2002

DERWENT-ACC-NO: 2001-169404

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TITLE: Instant barley gruel preparation

INVENTOR: LU, X ; WANG, W ; ZHANG, L

PATENT-ASSIGNEE:

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PRIORITY-DATA: 2000CN-0110847 (January 21, 2000)

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> CN 1089562 C	August 28, 2002		000	A23L001/164
<input checked="" type="checkbox"/> CN 1271539 A	November 1, 2000		000	A23L001/164

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CN 1089562C	January 21, 2000	2000CN-0110847	
CN 1271539A	January 21, 2000	2000CN-0110847	

INT-CL (IPC): A23 L 1/164; A23 L 1/305

ABSTRACTED-PUB-NO: CN 1271539A

BASIC-ABSTRACT:

NOVELTY - An instant barley gruel as health-care food is made up from barley (10-100 wt. portions), lecithin (1-5), monoglyceride (1-5), water (0.5-5), oligoisomaltose (0-15) and black sesame (0-10) through pulverizing barley, mixing it with lecithin, monoglyceride and water to uniformity, extruding and puffing in dual-screw puffing extruder, baking, crushing and compounding with oligoisomaltose or black sesame. Its advantages are easy suction, high solubility and relatively high nutritive value.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: INSTANT BARLEY GRUEL PREPARATION

DERWENT-CLASS: D13

CPI-CODES: D03-H01T;

SECONDARY-ACC-NO:

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